COUNTY OF LOS ANGELES $\, g \,$ DEPARTMENT OF HEALTH SERVICES ENVIRONMENTAL HEALTH

Score			GRADE		See reverse side for the general requirements that correspond to each violation listed below.												
						See attached pages for documentation as to the exact nature of the violation(s) observed at the time of inspection. 9 No violations observed at the time of inspection. 9 Complaint allegations not observed at time of inspection.											
						DOWN OF DIVINE											
						SECTION I											
						(Point Value - 6 points for violations in each category in Section I - maximum points deductible 36)											
				SPA:		\vdash	FOOD TEMPERATURES		Lvr	ERMIN							
				S	ES:	<u> </u>	Holding of PHF - immediate risk / multiple items or servings	9.		Rodents - immediate risk							
			٠		PAG	2.	Pooled Shelled Eggs - unapproved temperature	10.	_	Cockroaches - immediate risk							
			CI	Ξ:	TOTAL PAGES:	3.	Cooking	11.		Flies - immediate risk							
				SIGNATURE: SUBDISTRICT: SUBDISTRICT:		4.	Reheating	+	w	ATER / SANITIZING							
	COMPLIANCE DATE:	SITE#	PERMIT #			5.	Cooling	12.		Sanitizing - multi-use consumer utensils							
ij							FOOD	13.		No Hot Water - immediate risk / food preparation establishment							
۱DA						6.	Adulterated Food - immediate risk	14.		No Water							
INSPECTION DATE:	IANC						EMPLOYEE PRACTICES	WAGE									
SPEC	JMPL				Position:	7.	Disease Transmission - carrier / lesion / rash	15.	_	Sewage Disposal System - immediate risk							
ž	သ					8.	Handwashing - employee did not wash hands / no supplies	16.	_	Toilets - no operable toilets							
						SECTION II											
							(Point Value - 4 points for violations in each category	in Se	ction	on II - maximum points deductible 28)							
						17	FOOD TEMPERATURES	00	OF	PERATIONS							
						17.	Holding of PHF - moderate risk / multiple items or servings	28.	┢	Soap / Drying Device - dispensers empty							
						18. 19.	Holding of PHF - single serving Shell Eggs	29. 30.	-	Hazardous Materials / Chemicals - storage / use Employee Practices - tobacco / eating / other							
						17.	FOOD PREPARATION	30.		FENSILS / EQUIPMENT / SHELVING / CABINETS							
						20.	Diligent Preparation	31.	0.	mproperly Cleaned / Not Maintained Clean							
			9004 9отнек:			21.	Thawing - improper method	32.		Sanitizing - kitchen utensils / food-contact surfaces							
							Risk for Contamination - food prepared in unapproved area /	02.	ΡI	UMBING / FIXTURES							
						22.	food prepared or handled with bare hands / other	33.		Backflow / Back Siphonage							
							FOOD	34.		Critical Sink / Fixture (handwashing / utensil washing / food							
						23.	Food Storage - improperly covered / labeled / elevated	34.		- missing / inoperable / inaccessible hand sink							
			9 005			24.	Ready-To-Eat Food - exposed to possible contamination from		-	DNSUMER PROTECTION / TRUTH-IN-MENU							
			6 0	SiG			raw meats / poultry / fish / eggs	35.		Labels - consumer foods							
			9 001			25.	Food Not Protected from Consumer	36.		Misrepresentation - advertised food							
			6			Unapproved Source Reused / Re-served		37. 38.	-	Oyster Warning Signs Disclosure Notification							
			SERVICE:			21.				POINTS DEDUCTED							
			SER				SECTION										
							(Point Value - each sub-category violation valued at 1 pc	oint in	Sect	tion III - maximum points deductible 36)							
						-	00	VERMIN									
						FO 39.	Pure Food / Spoilage	59.		Rodents - no active population / rodent proofing							
						40.	Customer Self-Service Utensils	60.		Cockroaches - low risk / harborage areas							
						41.	Refrozen Foods	61.		Other Insects - low risk							
						42.	Improper Inspection at Delivery / Transportation	62.		Open Door / Air Curtain / Window							
	DBA / NAME: ADDRESS: OWNER / OPERATOR:		PROGRAM ELEMENT:				ERATIONS	_		BING / FIXTURES / EQUIPMENT DRAINAGE							
ME:			SLEN		Вү:	43.	Dispensers - disrepair / non-functional / Supplies - unapproved	63.		Sink and Fixtures / Floor Sink / Floor Drain							
DBA / NAME:	SS:	٥/٥	SAM E	INSPECTOR:	/ED [44.	Hair Restraints / Outer Garments / Nails / Ring	03.	L	- leaking / not clean / disrepair / unapproved							
BA/	Address:	WNE	OGR	SPEC	RECEIVED BY:	45.	Shellfish Tags / Records	64.		Drain Line / Supply Line							
D	Αľ	ó	Pr	ź	RE	46.	Hazardous Materials / Chemicals - low risk			- unapproved discharge / installation / materials / leaking /							
						47.	Interior Premises - improper storage / linen / castoff / tools	65.		No Hot Water - no immediate risk							
						48.	Spoils Area	_	_	LATION / LIGHTING							
ш						49. 50.	Living / Sleeping Quarters Animal / Bird / Fowl	66. 67.		Hood - not clean / disrepair / missing filters Ventilation - equipment not under hood / improper hood type							
DFFIC							ENSILS / EQUIPMENT / SHELVING / CABINETS	68.		Ventilation - equipment not under nood / improper nood type Ventilation - general							
ENVIRONMENTAL HEALTH OFFICE						51.	Condition - disrepair	69.		Lighting / Light Shields							
HEAI						52.	Storage			TS / TOILET ROOMS / DRESSING ROOMS							
NTAL						53.	Unapproved Type / Improper Use / Improper Installation			Toilets / Toilet Room - disrepair / inadequate #							
NME.						54.	Wiping Rag - not clean / inadequate sanitizer / turbid / storage	70.		- door not self-closing / not clean / dispensers / toilet tissue							
WIRC						55.	Sanitizer - improper concentration / temperature / method / test	71.		Dressing Room / Personal Items							
á						56.	Thermometer - refrigeration / probe	RE 72.	FUS	SE / PREMISES / JANITORIAL							
						W	LLS / CEILINGS / FLOORS	Janitorial - supplies / equipment									
						57.	Deterioration / Unapproved Materials / Facility Not Fully	73.		Refuse / Containers							

Not Maintained Clean 74. Exterior Premises

SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM. THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM, THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS, AS NEEDED.

FOOD TEMPERATURE

- 1,2,17,18. Potentially hazardous foods shall be held at or below 41 / 45°F or at or above 140°F.(113995)
- Comminuted meat, or any food containing comminuted meat, shall be heated to 157°F or 155°F for 15 seconds. Eggs, and foods containing raw eggs, shall be heated to 145°F. Pork shall be heated to 155°F. Poultry, comminuted poultry, stuffed fish, and stuffed meat / poultry shall be heated to 165°F. (113996)
- Any potentially hazardous food cooked, cooled and reheated for hot holding or serving shall be heated to 165°F. (113998)
- All potentially hazardous food shall be RAPIDLY cooled from 140°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002)

FOOD

Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (110545, 113980)

EMPLOYEE PRÁCTICES

- Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, sores, rashes. No employee shall commit any act that may contaminate or adulterate food, food-contact surface, or utensils. (114020, 114022)
- Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (114020, 114115)

VERMIN

9, 10, 11. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114040)

WATER / SANITIZING

- 12. Multi-use consumer utensils shall be cleaned by one of the following means: 1) Handwash using a three compartment sink; wash in hot water with cleanser; rinse in clean hot water; rinse in final sanitizing solution. or 2) machine wash, followed by a hot water or chemical sanitizing rinse. (114060, 114090)
- 13,14. An adequate, protected, pressurized, potable supply of hot water (120°F) and cold water shall be provided at all times. (114095)

SEWAGE

15. All liquid waste must drain to an approved fully functioning sewage disposal system. (114100)

16. Toilet facilities shall be provided and maintained in good repair. (114105)

FOOD TEMPERATURES

17,18. See Number 1

19. Maintain raw shell eggs at or below 45°F. (113995, 113997) $\bf FOOD\ PREPARATION$

- 20. Potentially hazardous food that has been removed from approved holding temperatures for preparation shall be involved in diligent preparation; food shall be returned to approved holding temperatures within 2 hours, total preparation time shall not exceed four hours. (113995)
- 21. Food shall be thawed by the following methods: in refrigeration unit; under cold, potable water of sufficient velocity to flush loose particles; a microwave oven; or, as part of cooking process. (114085)
- 22. See Number 23

FOOD

- 23, 24, 22. All food shall be manufactured, produced, prepared, packed, served so as to be pure, free from contamination, adulteration and spoilage. All food must be stored in an approved facility. Food shall be covered and stored as to be protected and kept free from contamination. Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" off the floor on approved
- shelving. (113980, 114010, 114020, 114080)
 25. Unpackaged food shall be displayed, shielded and dispensed in a manner that protects the food from contamination. (114010, 114080)
- 26. All food shall be obtained from an approved source. (113980) 27. No unpackaged food that has been served shall be re-served or used for preparing other food. (114015) **OPERATIONS**
- 28, 43. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (114115)
- 29, 46. All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114025)
- 30. No employees shall eat, drink, or smoke in any work area or commit any act that contaminates food or foodcontact surfaces. (114020)

UTENSILS / EQUIPMENT / SHELVING / CABINETS

- 31, 51. All utensils and equipment shall be clean, fully operative and in good repair. (114050, 114090)
- 32. Food-contact-surfaces / utensils shall be cleaned and sanitized each time there is a change in processing, between different raw animal products, produce and ready-to-eat foods, and at least every 4 hours. (114090)

PLUMBING / FIXTURES

- 33. The potable water supply shall be protected with a backflow or back-siphonage protection device, as required by applicable plumbing codes. (114095)
- Adequate facilities shall be provided for handwashing and the washing of utensils and equipment. Sinks used for the preparation of food shall drain by means of an indirect waste pipe to an open floor sink. (114090, 114100, 114115) CONSUMER PROTECTION / TRUTH-IN-MENU

- 35. Packaged food, self-service bulk food, and any foods containing two or more ingredients must be properly labeled. (110660, 110675, 110725, 114057, 114080)
- 36. Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (110660, 110680, 110685)
- 37. All retail food facilities which offer raw oysters harvested from the states of Alabama, Florida, Louisiana, Mississippi, and Texas shall provide a written warning to any person who orders such product. (Title 17,
- 38. Ready-to-eat food containing raw egg and unpackaged confectionary food containing more than 1/2% alcohol may be served if the facility notifies the consumer. (113985, 113996)

FOOD

- 39. All food shall be manufactured, produced, prepared, packed, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration, and spoilage. (113980, 114010, 114057)
 40. Utensils or other approved devices or mechanisms shall be provided for customer self-service of ur
- unpacka

ged food (114080

- 41. Frozen food that has been thawed shall be cooked or otherwise processed before it may be refrozen
- 42. Food shall be inspected upon receipt and prior to use. Food shall be transported so as to be pure, free from contamination, adulteration, and spoilage. (113980, 114003, 114010)

- 44. All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. Gloves shall be worn if an employee has artificial nails, nail polish, or fingernails that are not clean and neatly trimmed. (114020)
- 45. Facility shall maintain tags / records from shellfish for at least 90 days. (114003; Title 17, CCR) 46. See Number 29.
- 47 The interior premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114040, 114080, 114105, 114160)
- 48. All returned or damaged food products and food products without labels shall be stored in a designated area, separate from food. (114080)
- 49 No sleeping accommodations shall be in any room where food is prepared, stored or sold.
- 50. No live animal, bird or fowl shall be kept or allowed in a food facility. Exception: guide dog signal dog, or service animals. (114045)

UTENSILS / EQUIPMENT / SHELVING / CABINETS

51 See Number 31

- Utensils and equipment shall be handled and stored so as to be protected from contamination. 52. (114090)
- 53. All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114065, 114090)
- 54. Wiping rags used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114160)
- 55 Sanitizing solution, method and exposure times shall be adequate to properly sanitize all multiservice utensils, equipment and food-contact surfaces. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114060, 114090)
- 56 An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2°F shall be provided for each refrigeration unit and shall be located in the warmest part of the unit. (113995)

WALLS / CEILINGS / FLOORS

57, 58. The walls/ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleaned. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Establishment shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114050, 114145, 114150, 114155)

59, 60, 61, 62. A food facility shall at all times be constructed and maintained so as to prevent the entrance and harborage of vermin. (114030, 114040)

PLUMBING / FIXTURES / FQUIPMENT DRAINAGE

- 63, 64. All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances. shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114095, 114100)
- See Number 13.

VENTILATION / LIGHTING

- Exhaust hoods and filters shall be properly installed, maintained clean, and in good repair. (114140)
- 67, 68. Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch- activated exhaust fan, consistent with local building codes. (114140)
- 69. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114170)

TOILETS / TOILET ROOMS / DRESSING ROOMS

- Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114105, 114120, LA County Code)
- A separate room, or designated area away from food, food storage, and toilet rooms shall be provided for employees to change and store their clothing and personal effects. (114135) 71.

REFUSE / PREMISES / JANITORIAL

- A separate area away from food shall be provided for the storage of cleaning equipment and 72. supplies. A janitorial sink or mop basin shall be provided for general cleaning purposes and for the
- disposal of mop bucket wastes and other liquid wastes. (114165) All food waste and rubbish shall be kept in leakproof and rodentproof containers. Containers shall 73. be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. (114035)
 The exterior premises of each food facility shall be kept clean and free of litter and rubbish.

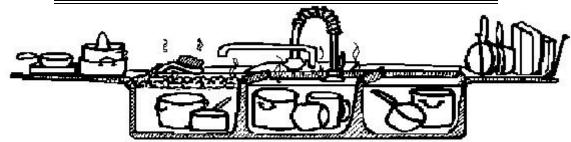
FOOD OFFICIAL INSPECTION REPORT
COUNTY OF LOS ANGELES 9 DEPARTMENT OF HEALTH SERVICES
ENVIRONMENTAL HEALTH

			SECTION IV (Point Value - violations are not included in the calculation of the final score and do not affect the overall grade)																
			SIGNS / PERMITS							OTHER									
				75. Public Health Permit							82. 82.								
			76.	Grade / S						IDEN	NATION / VOLUNTARY	DISPO	SAL						
			77.	Inspection					Poultry lbs. Produce						lbs.				
			78.	Public No					Other Meat / Fish lbs. Gra					ts	lbs.				
			79.	Certified F	ood Safety N	od Safety Manager			Egg Product Ibs. Canned / Misc					lisc	lbs.				
			80.	Signs - ha	ndwash / smoking / choking				Dairy			lbs. I	Liquid Dairy		0Z.				
			81.	County B	Business License (unincorporated areas only)					To	tal	lbs.	Total		OZ.				
				//	Daint Value	- مارده		ECTIO			tion of the final cases			the group land do	1				
			TDAI	NING PROV		- Sub-C	ategories are not incl				tion of the final score a		not anect	the overall grade)	4				
			84.	1	CONSTIR	ner utensils		CLOSURE / ADMINISTRATIVE ACTION 93. Suspension of Public Health Permit											
			85.	-	ion - multi-use consumer utensils on - food-contact-surface					94. Administrative Review / Office Hearing									
			86.	-1	hing - employee				95.	Referral - Plan Check									
			87.		proper inspection of food				96. Referral - Other Agency or Department										
			88.	Cooking Temperatures						BULLETINS / ADVISORIES DISTRIBUTED TO OPERATOR									
			89.	Cooling M					97.										
			90.	Holding T	emperatures				98.	Sι	ımmary of Advisory Bullet	ins							
			91.	Thawing /	/ Thawing Me	ethods			99.		her:			•					
			92.	Other (sp	ecify):				F00		REPARATION - STATUS								
			/2.						100	No	Food Preparation Observ	ved at T	ime of Insp	ection					
		ij			SCORE / GRADE														
Æ:		N DA	SCORE: (deductions) Section I: GRADE: Final Score: (100 - Total Points Deducted) =																
NAN		CTIO	Section II: Section III: G A (90-100) G B (80-89) G C (70-79) G Score (<70)											70)					
DBA / NAME:	SITE#	INSPECTION DATE:	Total: FINAL SCORE / GRADE TO BE ENTERED ON PAGE ONE OF THIS REPORT. POSTING OF THE FINAL SCORE / GRADE IS REQUIRED IN THOSE CITIES THAT HAVE ADOPTED COUNTY ORDINANCE 97-0071																
							DOCUME	NTATION A	Cor	MME	NTS								
1	I. Fa	ilure t	o corre	ct the viola	tions by the	comp	liance date may resu	lt in additi	onal	fees	for reinspection.				INITIAL UPON RECEIPT				
2											nay discuss the conter								
											indicated on page one		s report.	Until such time					
as a decision is rendered by this department, the contents of this report and the grade shall remain in effect. 3. If you are not satisfied with your score or grade on this report you may be eligible for an Owner Initiated Inspection, which may result in									h may result in a										
	cha	ange i	in your	grade. Co	ntact your i	nspect	or to determine your	nine your eligibility.											
TEN	MPER	RATUR	RE CON	NTROL -			equired for all facilities		-		ı	•		rmometer # :					
	Тур	e of Fo	ood (Am	nount)	Temp. (EF)	/iolation (∏)	Process / Holding Location	Food Condemned	,	Туре	of Food (Amount)	Tem (EF	ip. /iolatio -) (∏)	n Process / Holding Location	Food Condemned				
								<u> </u>					_						

URGENT - OFFICIAL HEALTH NOTICE BAN ON USE OF SULFITES

THE CALIFORNIA HEALTH AND SAFETY CODE, SECTION 114070, PROHIBITS THE ADDITION OF SULFITES TO POTENTIALLY HAZARDOUS FOODS. SOME PEOPLE ARE SEVERELY ALLERGIC TO SULFITES. DEATHS HAVE OCCURRED FROM FRESHENERS CONSISTING OF SODIUM OR POTASSIUM SULFITE, BISULFITE OR METASULFITE AND SULFUR DIOXIDE. FAILURE TO COMPLY WITH THIS LAW, COULD RESULT IN A FINE OF \$1,000 AND/OR IMPRISONMENT IN THE COUNTY JAIL FOR A PERIOD OF SIX MONTHS.

WASHING AND SANITIZING OF MULTI-USE UTENSILS



Pre-Wash / Scrape

Pre-wash thoroughly to remove particles

Wash

Wash with soap and hot water. Change solution often to keep it clean.

Rinse

Rinse in clear hot water to remove detergent.

Sanitize

Use an approved sanitizer. Allow utensil adequate contact time. Test the concentration often.

Ù

Drain

Allow dishes to dry.

REQUIREMENTS

HANDWASHING

Wash your hands as often as necessary during food preparation to remove soil and contamination. Wash hands to prevent cross-contamination when changing tasks.

Employees shall wash their hands prior to handling food or utensils if they have engaged in any activity that contaminates their hands.

PLAN CHECK

New construction, remodeling, changes in equipment or materials used in your food facility could require the submission of plans to our plan check section for review and approval. Floo

Air Gan

Structural Information

FLOOR SINK AIR GAP

Employees shall thoroughly wash their hands and arms by vigorously rubbing them with soap and warm water for at least 20 seconds, paying particular attention to the areas between fingers and under the nails.

The following information shall be posted at all facilities, as specified:

- 1. Public Health Permit the permit shall be posted in a conspicuous place in the food facility.
- 2. <u>Handwashing</u> a conspicuous sign shall be posted in each toilet room directing attention to the need to thoroughly wash hands after using the toilet.
- 3. No Smoking signs shall be posted in food preparation, food storage, utensil cleaning, and utensil storage areas.
- 4. <u>Choking Emergency Instructions</u> the instructions shall be posted in a conspicuous place or places, which may include an employee notice board, in order that the instructions may be consulted by anyone attempting to provide relief to a victim in a choking emergency.

Sample

Sample